

STARTERS

🌙🌿 **AGUACHILE**

🍏 Lime marinated shrimps, seasoned with serrano chilli, red onion, cucumber and fresh cilantro

🌿🍏 **SALPICON**

Shredded beef on a crunchy corn tostada, avocado, lime and sour cream

GRINGA

Flour tortilla with “al pastor” marinated pork leg, melted cheese and green sauce

QUESADILLAS

Chicken, fried pork “carnitas” or cheese stuffed crunchy flour tortilla with sour cream, guacamole and pico de gallo

CREAM AND SOUP

🌿🍏 **SOPA AZTECA**

Chicken broth and tomato, served with fried corn tortilla, sour cream, fresh cheese, avocado and pork cracklings

CREMA DE ELOTE

Corn and vegetable chowder served in bread bowl

FISH & SEAFOOD

🌙 TACOS DE PESCADO

three fish tacos, with bread crumbed fish, served on lettuce, fresh cilantro, onion and chipotle mayonnaise and white rice

🌿 CAMARONES

Lime marinated shrimp, sautéed and simmered in a garlic and parsley sauce, served with fried plantain

MEAT & POULTRY

🌙🌿 FAJITAS

Chicken, beef or both with onions, bell peppers, melted cheese and flour tortillas, served with rice, guacamole and your choice of charro or refried beans

🌙🌿 ENCHILADAS

“Al carbon” roasted rib with cheese, served with rice, refried beans, lettuce, sour cream, pico de gallo and red sauce

🌿🍏 ARRACHERA

Flank steak served with guacamole, mexican rice, refried beans, corn tortilla and grilled vegetables

🌙 BLACK MOLE

Chicken breast Oaxaca’s specialty made with toasted seed and chilis, spices and chocolate, served with plain rice

🍏 These are healthy dishes which help in maintaining balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy or/and milk

🌙 These are spicy dishes

🌿 Whole Food Plant-Based option

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

DESSERTS

CHURROS

With honey-anise ice cream and chocolate sauce

FLAN DE CAJETA

Grandma's caramel custard, slowly cooked

TRES LECHEs


Traditional three milk cake soaked in condensed milk, evaporate milk and fresh cream

TARTA MARGARITA

Margarita pie with candied pineapple and Tequila sauce

FRUTAS


Seasonal tropical fruit plate

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 Whole Food Plant-Based option

 Animal protein can be substituted by a Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

STARTERS

CEVICHE

  Lime marinated seasoned serrano chilli, red onion, cucumber and fresh cilantro

ESQUITE

Grilled corn, fresh cheese, mayonnaise, paprika, lime and fresh cilantro


CHAMPIQUESO

Melted cheese and roasted mushrooms, served with mexican pico de gallo sauce and wheat flour tortilla

SOUPS

SOPA AZTECA

Vegetable and tomato broth, served with fried corn tortilla, sour cream, fresh cheese and avocado

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MAIN COURSES

ENCHILADAS

Cheese enchiladas: three enchiladas served with green sauce, rice, refried beans and guacamole



FAJITAS

Sautéed vegetable mix with “de la olla” bean stew and guacamole, served with wheat flour tortilla

QUESADILLAS


Flour tortillas filled with cheese, spinach, mushroom, tomato, bell pepper and onion, with red sauce

CHILE RELLENO

  Stuffed bell pepper: amaranth, corn, black beans, pumpkin and lentils, Veracruz style tomato and bell pepper sauce

 These are spicy dishes

 Whole Food Plant-Based option

 Animal protein can be substituted by a Whole Food Plant-Based option

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACE BY A VEGETAL ORIGIN CHEESE

FAMILY STYLE DINNER

MARGARITA

Traditional mix of Tequila, orange liqueur and lime in a salty glass

🥛 BOTANA

Corn tortilla chips, served with a with pico de gallo sauce: tomato, onion, little serrano chili, fresh cilantro and lime

🌿 NACHOS

Corn tortilla chips with chili con carne, melted cheese, pickled jalapeño and sour cream

QUESADILLAS

Wheat flour tortilla filled with cheese and pork ham

TACOS

Corn tortillas filled with chorizo and potato, fried and topped with lettuce julienne, served with guacamole and sour cream

🌿 ENCHILADAS

Tortilla filled with pork rib, served refried beans, lettuce, sour cream and red sauce

FAJITAS

Beef and chicken strips sautéed with onions and bell peppers, served with wheat tortilla and charro beans stew

PARRILLADA

Sinaloa style barbecue of beef tenderloin, chicken breast, pork sausage, pork chop, baby onions and roasted vegetables. Served with charro beans stew and beer chili sauce

🌿 MARISCADA

Seafood combination of shrimp, octopus, fish, squid and mussel, marinated and flamed with tequila, served with flour tortillas

3 LECHES

Inescapable, but revisited Mexican treat made of sponge cake bathed with condensed milk, cream and concentrated milk

🌿 These are gluten free dishes

🌿 These are spicy dishes

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LIZO COMAL SHOW COOKING

COMAL: ROUND OR SQUARED PIECE OF METAL,
USED IN PREHISPANIC MEXICO TO COOK CORN TORTILLAS,
ROAST COFFEE OR COCOA BEANS, OR COOK AL SORT OF FOOD.

MARGARITA

Traditional mix of Tequila, orange liqueur and lime in a salty glass

🍷 BOTANA

Corn tortilla chips, served with a with roasted green tomato, garlic and serrano chili, processed in the traditional molcajete

🍴 FAJITAS

Beef and chicken, sautéed with onions and bell peppers, served with wheat tortilla and beans stew

🍷 3 LECHEs

Inescapable Mexican treat made of sponge cake bathed with cream, condensed and concentrated milk

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KID'S MENU

🍏 🍏 Guacamole salad, served with tomatoes, cheese and chips

🌾 Chicken fajitas with vegetables, guacamole and refried beans

Corn cream with croutons

Breaded fish fingers with French fries

Quesadillas, cheese and pork ham

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🌾 These are gluten free dishes

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